

SFSP BOOT CAMP

JANUARY 17, 2024



\$149

Standard Registration*

Earn 6.5 Hours of Continuing Education

We'll cover all things SFSP, from understanding program basics to exploring creative meal prep and menu ideas. Find inspiration from fellow program participants and bring your questions – we've got the answers. Elevate your nutrition program participation by joining the SFSP community!

Available on-demand for attendees through January 24, 2024.

Topics Include:

- » Summer Food Service Program Basics
- » Sponsoring Summer Food: Keys to Financial Management
- » Feeding Communities: From Planning to Serving Meals in the SFSP
- » From Hot to Cold: Create an Award-Winning SFSP Cold Lunch Menu
- » Rural, Non-Congregate Summer Food Service: Policy Update and Best Practices
- » Ask Us Anything About SFSP
- » No Kitchen? No Problem! Serving Meals from the Cupboard

Register today at cacfp.org/sfsp-bootcamp

* \$149 Standard Registration for Members and \$199 for Non-Members
Late Registration is \$199 for Members and \$249 for Non-Members.
Standard Registration ends January 10

All times listed are Eastern

10:30 am - 11:30 am

Summer Food Service Program Basics

Don't know what SFSP even means? Are you brand new to child nutrition food programs? Do you run one program and are thinking about sponsoring another? Learn how this food program provides healthy food access for children in child care, afterschool, out-of-school time and during summer.

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Sponsors Association

11:45 am - 12:45 pm

Sponsoring Summer Food: Keys to Financial Management

You're already working with the food program and are ready to expand to summer feeding. Hear about best practices to ensure proper internal controls for successful financial management and mitigate high risk program areas. Identify key SFSP Financial Management Requirements. Discover strategies for existing programs to include SFSP. Acquire best practices to prevent common internal control weaknesses.

Cherese Myree, CFE, MH Miles Company, CPA, PC

1:00 pm - 2:00 pm

Feeding Communities: From Planning to Serving Meals in the SFSP

What does it take to feed children over the summer months? A lot of preparation comes before launching SFSP. Uncover the month-by-month tasks that will help you be successful in implementing SFSP from reaching out to previous sites to bidding to paperwork and so much more!

Heather Guzman, San Antonio Food Bank

2:15 pm - 3:15 pm

From Hot to Cold: Create an Award-Winning SFSP Cold Lunch Menu

Cold meals can be high-quality, healthy and reach children in a variety of non-traditional settings. Learn how to work with key community partners to bring cold meals to the Summer Food Service Program. Presented by a 2017 Silver and 2018 Gold USDA Turnip the Beet award winner.

K. Elise Lindstrom, MA, RDN, Marion County Public Health Department

Tikilia Tinker-Martin, CMP, Indianapolis Parks and Recreation

3:30 pm - 4:30 pm

Rural, Non-Congregate Summer Food Service: Policy Update and Best Practices

When school ends and summer begins, students who live in rural areas often experience food insecurity and sometimes have no access to healthy foods at all. Schools or parks may be up to an hour or more away from where they live and parents or caregivers simply can't get them to SFSP sites. Learn how real programs adopted this meal service option for rural areas to better serve their community and feed hungry kids. We'll also cover an overview of the latest policy updates, such as the recently released Interim Rule for Non-Congregate Feeding option.

Alexia Thex, MEd, National CACFP Sponsors Association

John Puder, MPAff, Baylor Collaborative on Hunger and Poverty

4:45 pm - 5:15 pm

Ask Us Anything About SFSP

It's time for our Q&A finale! Didn't get an answer to your burning question? Bring it to this session! We'll get through as many questions as we can.

Alexia Thex, MEd, National CACFP Sponsors Association

Heather Guzman, San Antonio Food Bank

On Demand

No Kitchen? No Problem! Serving Meals from the Cupboard

Not everyone in CACFP/SFSP has access to a full kitchen. Learn how to plan a menu with shelf-stable and fresh foods that require assembly only. Receive recipe ideas that are not only #CACFPcreditable but also may become favorites at your site!

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Sponsors Association

“I enjoyed every aspect of Boot Camp training. I received a vast amount of information to take back to my colleagues and providers. Overall, I learned a lot!”

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Schedule At-a-Glance

10:30 am - 11:30 am	Eastern	Summer Food Service Program Basics
9:30 am - 10:30 am	Central	
8:30 am - 9:30 am	Mountain	
7:30 am - 8:30 am	Pacific	
11:45 am - 12:45 pm	Eastern	Sponsoring Summer Food: Keys to Financial Management
10:45 am - 11:45 am	Central	
9:45 am - 10:45 am	Mountain	
8:45 am - 9:45 am	Pacific	
1:00 pm - 2:00 pm	Eastern	Feeding Communities: From Planning to Serving Meals in the SFSP
12:00 pm - 1:00 pm	Central	
11:00 am - 12:00 pm	Mountain	
10:00 am - 11:00 am	Pacific	
2:15 pm - 3:15 pm	Eastern	From Hot to Cold: Create an Award-Winning SFSP Cold Lunch Menu
1:15 pm - 2:15 pm	Central	
12:15 pm - 1:15 pm	Mountain	
11:15 am - 12:15 pm	Pacific	
3:30 pm - 4:30 pm	Eastern	Rural, Non-Congregate Summer Food Service: Policy Update and Best Practices
2:30 pm - 3:30 pm	Central	
1:30 pm - 2:30 pm	Mountain	
12:30 pm - 1:30 pm	Pacific	
4:45 pm - 5:15 pm	Eastern	Ask Us Anything About SFSP
3:45 pm - 4:15 pm	Central	
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